

Obanzai Spring

Appetizer

Rapini Karashi Bitashi 6

Soaked in soy dashi broth, hint of Japanese
"Karashi" hot mustard

Onsen Tamago 6 GF

66 degree poached Maplehill farm free range
egg, BC stinging nettle miso pesto, BC fiddlehead
kinpira, sakura, black truffle oil, arare

Uni Shooter 10

Sea urchin, grated mountain potato, quail eggs,
nori seaweed soy, shiso, arare

Okaki Schnitzel 10

Okaki -rice cracker- crusted deep fried
thin sliced Fraser Valley Pork Tenderloin,
Granny smith ponzu, shiso

Hotaru Ika Yuzu Sumiso 11 GF

Boiled Japanese firefly squid, blanched
BC Fiddlehead, Yuzu citrus sweet miso

BC Local Fresh Oyster 11

Daily catch 3pc on half shell, Daikon ponzu sauce

Cauliflower Goma Tofu Agedashi 11

Cauliflower puree, sesame paste,
Kazu (arrow roots powder)

Alaskan snow crab, fresh wasabi, soy dashi broth

Braised Local Beef Croquette 11

Panko crusted deep fried slow braised local beef
in sweet soy, local potato, caramelized onion.
Jalapeno miso, Smoked tomato puree

Local Free range Chicken Gyoza 12

Rosstown farm free range ground chicken
Chives, ginger, house made chili oil soy

Crispy Local Calamari Salad 13

Panko crusted BC local Humboldt squid,
grapefruits, asparagus, Toasted pine nuts, organic
maple&soy vinaigrette, yuzu citrus aioli

Fresh Spring Bonito Tataki 28

The first of the season Japanese Bonito from
Miyazaki, lightly seared carpaccio style, mizore
ponzu, yakumi

Medium

Spring Vegetables Tempura 13

French white asparagus,
Washington green asparagus,
BC Fiddlehead, Oregon Sea Asparagus,
House blend curry sea salt

Haida Gwaii Lingcod Agedashi 14

Deep fried lingcod, spicy daikon oroshi
Sweet soy dashi broth

Grilled Japanese Madai Kabuto 14 GF

Simply grilled Japanese snapper head with sea
salt, daikon oroshi ponzu

Spring feature "Cherry Plum" Roll 26

Asparagus tempura, BC Dungeness crab,
Japanese Madai Snapper, Neri-Ume, shiso,
cherry blossom

Crunchy PH Roll 26

Panko crusted fried Prosciutto wrapped Haida
Gwaii Halibut, mashed potato salad, mozzarella,
miso mayo

Today's Fresh Catch Nigiri/Sashimi

Mebachi Maguro - Big Eye Tuna 4.2 /20

Aji Tataki - Spanish Mackerel (JP) 4.4/15

Kanpachi - Amberjack (JP) 4.8/ 24

Premium Saba - cured mackerel (JP) 4.8/27

Seasonal BC Spot Prawn - (BC) 4.5

Sayori - Wild halfbeak (JP) 5 /22

Mirugai - Geoduckl (BC) 5/32

Katsuo - Fresh wild spring bonito (JP) 5.5/ 30

Madai - Fresh Madai snapper (JP) 4.2/28

